

1223 Periwinkle Way,  
Sanibel, Florida  
472-1771



# THE JACARANDA

A Sanibel Seafood House

Happy Hour 4-7 daily

2 for 1 drinks &  
happy apps \$5.95

Lounge only

Live entertainment 7 nights  
8:30 - 12:30



THE JAC  
BAR

Kids Menu

OPEN DAILY  
Reservations accepted

## Appetizers & Salads

- Oysters Jacaranda** Four fresh oysters baked with onions and bacon seasoned with bread crumbs. Served with Hollandaise sauce . . . \$9.95
- Sancap Shrimp** Jumbo shrimp sauteed with spiced rum, coconut cream and Florida orange juice . . . \$9.95
- Combination Appetizer** Two Sancap Shrimp and two Oysters Jacaranda . . . \$9.95
- Crab Stuffed Mushrooms** Topped with Hollandaise sauce . . . \$8.95
- Skewered Blackened Prime Rib** With Cajun BBQ sauce . . . \$9.95
- Sauteed Lump Crab Cakes** Lump crab meat lightly sauteed and served with honey mustard and plum sauces . . . \$10.95
- Sauteed Little Neck Clams** Fresh clams sauteed and steamed in a white wine sauce with fresh tomatoes and prosciutto . . . \$8.95
- Oysters Romanoff** Chilled oysters topped with sour cream, caviar, shallots and pepper vodka . . . \$8.95
- Escargot en Croute** Baked in mushroom cap with fresh garlic and burgundy wine in a puff pastry . . . \$8.95
- Chilled Northern Oysters** One half dozen fresh from the sea . . . \$8.95
- Mussels San Marco** P.E.I. mussels sauteed with artichoke hearts, tomatoes, white wine and a touch of marinara . . . \$9.95
- Sesame Encrusted Yellow Tuna** Yellowfin tuna encrusted with black & white sesame seeds, seared to your liking, accented with wasabi, pickled ginger and wakame . . . \$10.95
- Shrimp Cocktail** Four fresh large chilled shrimp . . . \$8.95
- Jacaranda Salad** Beefsteak tomatoes, Gorgonzola, pine nuts, red onion, basil, and mixed greens tossed with balsamic vinaigrette . . . \$8.95

## Soups

Chef Selection or Black Bean Cup.....\$4.95 • Bowl.....\$6.95

## Sample Daily Chef Selections

- Fresh Florida Stone Crab Claws . . . . .MKT
- Single or Twin Florida Lobster Tails w/ hot drawn butter . . . MKT
- Prime Rib of Beef... King \$28.95 Queen . . . . . \$24.95
- Baked Seafood Platter 6 oz. lobster tail, shrimp & scallops . . . \$36.95
- Alaskan King Crab Legs 1-1/2 lbs. . . . . \$39.95

## Seafood Specialties

All entrees include homebaked bread, potato or rice.

- Florida Snapper en Papillote** Fresh Florida snapper, julienne vegetables, herbs de Provence and crowned with herbed garlic butter, then baked in parchment paper . . . \$21.95
- Baked Crab Stuffed Grouper** Our most famous dish. Fresh grouper and crabmeat stuffing baked to perfection and topped with a lobster cognac sauce . . . . .MKT
- Blackened Mahi Mahi & Shrimp** Mahi Mahi and Gulf Shrimp lightly blackened and topped with a tomato, bell pepper, and cilantro Island salsa. . . . . \$23.95
- Sauteed Lump Crab Cakes** Our signature crab cakes, lightly sauteed and served with honey mustard and plum sauces. . . \$22.95
- Sesame Encrusted Yellowfin Tuna** Yellowfin tuna crusted with black and white sesame seeds, seared to your liking, accented with wasabi, pickled ginger and wakame . . . \$25.95
- Golden Fried Shrimp** Gulf Shrimp batter dipped and lightly fried. Served with plum and cocktail sauces . . . \$21.95
- Broiled Sea Scallops** Atlantic Sea scallops broiled with white wine and seasoned bread crumbs . . . \$21.95
- Cajun Grilled Atlantic Salmon** Atlantic Salmon grilled with cajun seasoning over fresh asparagus with sweet chili saki sauce . . . \$21.95
- Florida Grouper** Your choice blackened or grilled and presented with Chef's choice seasonal vegetables . . . . .MKT

Prices & items subject to change

## Sunset Menu

Available Daily 5 - 6 pm.

Entrees served with house salad, choice of potato or rice and homebaked bread.

- Baked Stuffed Grouper** Baked with our crabmeat stuffing and topped with lobster sauce . . . \$15.95
- Shrimp Fettuccini** Sauteed shrimp with herbs, pecorino cheese and cream . . . \$12.95
- Linguine Tarpon Bay** Sauteed with garlic, fresh herbs and finished with white wine . . . \$9.95
- Mahi-Mahi** Grilled or blackened, served with Island salsa . . . \$10.95
- Chicken Giovanni** Topped with sundried tomato, basil and fresh mozzarella cheese . . . \$12.95
- Linguine & Clams** With spinach, white wine and a touch of marinara . . . \$12.95
- Petite Sirloin** Served with sauteed mushrooms . . . \$14.95
- Roast Prime Rib of Beef** . . . \$15.95

## Pasta

- Shrimp Fettuccini Alfredo** Gulf shrimp sauteed with garlic, shallots, cream and Pecorino Romano cheese . . . \$21.95
- Linguine & Clams Florentine** Little neck clams, chopped sea clams, spinach, fresh tomatoes, white wine and a touch of marinara over linguine . . . \$19.95
- Shrimp Paradiso** Saute of shrimp, tomato, artichokes, capers and herbs tossed in a light wine and tomato broth served over angel hair pasta . . . \$21.95
- Linguine DiMare** Mussels, clams, gulf shrimp and lobster meat tossed with marinara sauce . . . \$25.95
- Tortellini Toscana** Three cheese tortellini with scallops and shrimp, tossed in a pink vodka sauce with asparagus and peas . . . \$23.95

**Sides:** Steamed Asparagus • Grilled Vegetable  
Sauteed Spinach • Roasted Garlic \$6.95

(There is a plate charge of \$8.00 per split order)

## Entrees

## Land Locked

- Sanibel Cowboy Steak** 22oz. bone-in ribeye steak presented with garlic butter and fried onion crisps . . . \$39.95
- Chicken Marsala** Breast of chicken sauteed with mushrooms, marsala wine, fresh herbs & demi-glace sauce . . . \$19.95
- Babyback Ribs** A full pound of slowcooked Babyback Ribs prepared with a zesty barbeque sauce. Very tender . . . \$19.95
- Chicken Giovanni** Grilled marinated breast of chicken topped with sundried tomato, basil and fresh Mozzarella cheese . . . \$19.95
- Roast Duckling** Maple Leaf Farms duck served with fresh asparagus and accented with a delicate blackberry sauce . . . \$24.95
- Filet Mignon** 8 ounce . . . \$29.95  
With Bearnaise Sauce add . . . \$1.00
- New York Strip Steak** 12oz. NY Strip over fried onion crisps . . \$28.95
- Grilled Combination** 8oz. Filet Mignon served with your choice of either 5 Jumbo Shrimp (sauteed or fried) - or- 6oz. or 9oz. Florida Lobster Tail . . . . .MKT
- Sauteed Veal Rockefeller** Veal layered with fresh spinach, crabmeat and seasonings. Topped with Hollandaise Sauce . . . \$24.95
- Sanibel Oscar** Medallions of filet mignon seared and served with crabmeat, asparagus and a tomato Hollandaise sauce . . . \$27.95
- Add 6 ounce or 9 ounce Lobster Tail to any entree. Market price